

**METHOD FOR REDUCING ACRYLAMIDE IN FOODS COMPRISING REDUCING
THE LEVEL OF REDUCING SUGARS,
FOODS HAVING REDUCED LEVELS OF ACRYLAMIDE,
AND ARTICLE OF COMMERCE**

ABSTRACT

A method for the reduction of acrylamide in food products, food products having reduced levels of acrylamide, and an article of commerce. In one aspect, the method comprises reducing the level of reducing sugar in a food material before final heating (e.g., cooking). In another aspect, the method comprises adding to a food material an enzyme capable of reducing the level of reducing sugar. In yet another aspect, an article of commerce communicates to the consumer that a food product has reduced or low levels of acrylamide or reducing sugar.